Board of Health
Agenda

Date: December 6, 2023
Time: 3:00 PM
Location:

1. Administrative

   BOARD OF HEALTH MEETING AGENDA

   Date: Wednesday, December 6, 2023
   Time: 3:00pm
   Location: Conducted by Remote Participation

   In accordance with the Governor's Order Suspending Certain Provisions of the Open Meeting Law, G. L. c. 30A, § 20, the December 6, 2023 public meeting of the Arlington Board of Health shall be physically closed to the public. The meeting shall instead be held virtually using Zoom.

   Zoom Login instructions:
   Instructions and the meeting link for this specific meeting can be found on the Board's agenda and minutes page or on the Town's meeting calendar. The meeting registration information is listed below. When attendees enter the meeting, they will be placed into a virtual waiting room. Attendees will be admitted into the meeting from the waiting room at the start of the meeting.

   Please register in advance for this meeting: https://town-arlington-ma-us.zoom.us/meeting/register/tZYodOqhpz4tHtRO3SU3Ibdht_gQEXyN-Sr_#/registration

   On this agenda:

2. Acceptance of Meeting Minutes from November1, 2023
3. HEARING:
   Variance Request - Umi Sushi
4. DISCUSSION:
   2024 Board of Health Schedule
5. UPDATES:
   Environmental Health
6. UPDATES:
   Restaurants

7. UPDATES:
   Public Health Nurse
8. UPDATES:
   Director

PUBLIC COMMENT

Adjourn

Town of Arlington
Department of Health and Human Services
Office of the Board of Health
27 Maple Street
Arlington, MA 02476

Tel: (781) 316-3170
Fax: (781) 316-3175

Memo

To: Board of Health Members
From: Padraig Martin, Lead Health Compliance Officer
Date: September 8, 2022
RE: Umi Sushi, 474 Massachusetts Ave – Variance Request

Umi Sushi has applied for a variance in accordance with Food Code 3-502.11. The establishment intends to use acidification, through the use of a vinegar solution, to render cooked rice a non-time/temperature control for safety (non-TCS) food. The variance request was accompanied by the required Hazard Analysis and Critical Control Points (HACCP) plan, which follows for your review. A rice sample has been validated by Food Research Lab, Inc. in Boston, MA with a pH of 3.96, less than the target of 4.1.

UMI SUSHI, LLC
474 Massachusetts Avenue
Arlington, MA 02474
qiaochenwfg@gmail.com

VIA EMAIL: pmartin@town.arlington.ma.us

November 29, 2023

Office of the Board of Health
TOWN OF ARLINGTON
27 Maple Street
Arlington, MA 02476

RE: Request for Variance - Umi Sushi, LLC
474 Massachusetts Avenue, Arlington, MA 02474

Dear Sir/Madam:

This letter serves as Umi Sushi, LLC's formal request for variance regarding a specialized process for rice preparation and safety measures at the above restaurant. A hearing on this variance is scheduled for December 6, 2023.

Umi Sushi is a sushi restaurant requesting the use of the food additive vinegar in order to utilize pH as a control for public safety instead of time or temperature as is prescribed by the current provisions of law. We plan to acidify our white sushi grain rice with 2.5% acidity vinegar as a method of pathogenic control. This method reduces the pH of rice to 4.1 or below which is an unfavorable environment for pathogenic growth and allows us to safely store and handle the rice at room temperature for up to 24 hours.

This variance will allow us to offer the same safely consumable product without the financial burden of time or temperature controls. If you have any questions or need anything further, please contact me at the above email address. Thank you and we look forward to completing this licensing process with you.

Sincerely,

Qiao Chen

Qiao Chen, Manager
Umi Sushi, LLC

UMI SUSHI
474 MASSACHUSETTS AVE.
ARLINGTON, MA 02474

HACCP PLAN FOR USING ACIDIFICATION TO RENDER COOKED RICE A NON-TCS

TABLE OF CONTENTS

UMI SUSHI
474 MASSACHUSETTS AVE.
ARLINGTON, MA 02474

INTRODUCTION

ISSUE: Using Acidification to Render Cooked Rice a Non-TCS

PURPOSE: ¶3-502-11(C) of The Food Code states: "Using food additives or adding components such as vinegar: (1) As a method of food preservation rather than as a method of flavor enhancement, or (2) To render a food so that it is not potentially hazardous (Time / Temperature Control for Safety food)....requires a food establishment to obtain a variance. The variance application requires the submission of a HACCP plan.

WHAT IS HACCP? HACCP, or Hazard Analysis Critical Control Point system, is a process control system that identifies where hazards might occur in the food production process and puts into place stringent actions to take to prevent the hazards from occurring. HACCP is divided into two sections. The first, HA, is the hazard analysis, which identifies where, in the food production process, things can go wrong and how they can go wrong, resulting in unsafe food. The second section of the plan, CCP, establishes food safety limits and monitoring and verification procedures to make sure the established limits are not exceeded. These procedures are documented.

A **Critical Control Point** (CCP) is a point or procedure in a specific food system where loss of control may result in an unacceptable risk to the consumer.

A **Critical Limit** (CL) is the maximum or minimum value to which a physical, biological, or chemical parameter must be controlled at a CCP to minimize the risk that the identified food safety hazard may occur.

HAZARD ANALYSIS OF THE ACIDIFICATION OF RICE PROCESS
Cooked rice maintained in the temperature danger zone (41- 140°F) is susceptible to the outgrowth of spore-forming bacteria such as *Bacillus cereus,* which can produce toxins. The production of sushi requires the rice to be able to be formed. Cold rice is difficult to form. Because the functionality of sushi rice requires its use at room temperature, the rice must be acidified to a **pH value below 4.2*** to inhibit the growth of these spore-forming bacteria. This HACCP plan addresses proper acidification of rice for room temperature storage and use.

(*MA Regulatory established critical limit.)

UMI SUSHI
474 MASSACHUSETTS AVE.
ARLINGTON, MA 02474

I, Qiao Chen, in the position of owner, initially present and implement this **HACCP PLAN FOR USING ACIDIFICATION TO RENDER COOKED RICE A NON-TCS. (requiring time / temperature control for safety).**

SIGNATURE: Qiao Chen

DATE: 10/03/2023

REVIEW / REVISION TO PROGRAM ***(summarize change below)***	***SIGNED BY:***	***DATE***

This sheet must be signed and dated by the owner / PIC after any reassessment or change to the program or a minimum of once per year signifying an annual assessment.
(9-26-23).

UMI SUSHI
474 MASSACHUSETTS AVE.
ARLINGTON, MA 02474

SUMMARY OF PROCEDURES FOR THE ACIDIFICATION OF COOKED RICE

EQUIPMENT REQUIRED:
* Measuring quart container for cooking water, dry rice, vinegar mixture
* Scale
* Plastic storage container (with lid) for storage of vinegar mixture
* Rice cooker
* Shallow container (≤ 4 inches) to transfer cooked rice from cooker
* Large spoon or paddle
* Stainless steel rice warmer

****

VINEGAR MIXTURE

INGREDIENTS REQUIRED:
* 20 liters of rice flavored distilled vinegar (4.5% acidity) ++
* 20 pounds of granulated sugar
* 5 pounds of salt

++***NOTE: The vinegar currently used is Mizkan Shiragiku Rice Flavored Distilled Vinegar*** Ingredients: Distilled vinegar (Made from alcohol with rice and sake cake extract) and salt. Diluted with water to 4.5% acidity (45 grain).

VINEGAR MIXTURE PROCEDURE: The above listed ingredients are combined in a food grade storage container. The container is covered and stored at room temperature.

****

COOKED RICE INGREDIENTS:
* 5 quarts of dry rice
* 5 quarts of water

COOKED RICE PROCEDURE: Dry rice is measured and washed with cold water until the water runs clear. The washed rice is transferred into the rice cooker. The water is added to the rice cooker. The cooking process takes approximately 43 minutes. This represents ONE BATCH of cooked rice.

****

ACIDIFICATION PROCEDURE: The cooked rice is transferred to a shallow container (less than 4 inches deep) to promote rapid cooling and allow for uniform acidification of the rice.

1 QUART OF VINEGAR MIXTURE IS ADDED TO 1 BATCH OF COOKED RICE.

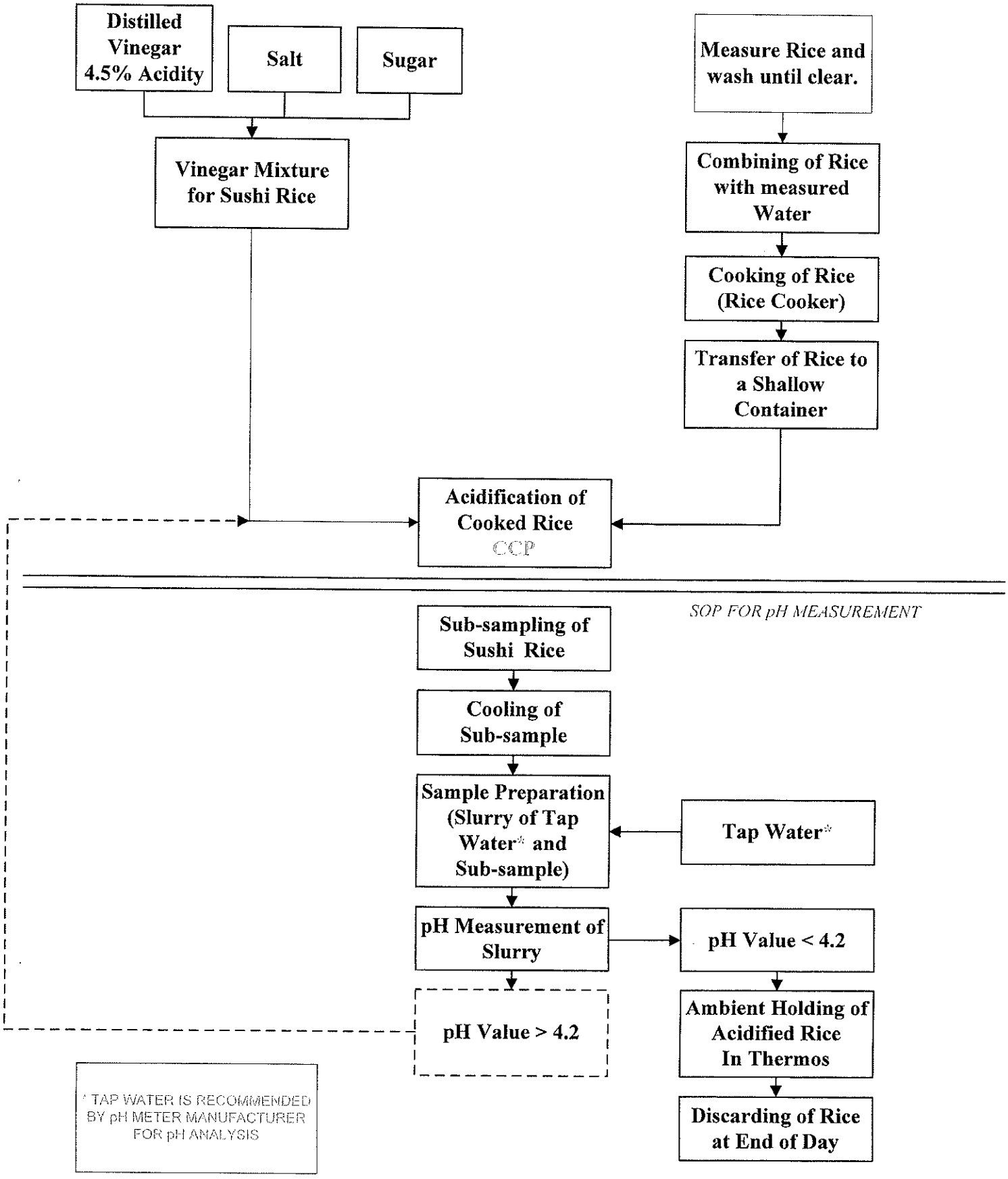
A large spoon or paddle is used to distribute the vinegar mixture. A subsample of the acidified rice is taken for pH measurement as per the ***Standard Operating Procedure for pH Measurement.***
If the pH value is acceptable, the acidified rice is transferred to a thermos for use at the sushi station. The rice is maintained in a stainless steel rice warmer and the unused rice is discarded at the end of the day.

NOTE: The pH is to be measured within one hour according to established procedures.
(See: HACCP Master Plan, Standard Operating Procedures for pH Measurement of Sushi Rice, Summary of Training Elements for the Acidification of Cooked Rice). (10-02-23).

UMI SUSHI

474 MASSACHUSETTS AVE., ARLINGTON, MA 02474

FLOW DIAGRAM OF THE ACIDIFICATION OF COOKED RICE



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HACCP PLAN MASTER SHEET FOR THE ACIDIFICATION OF COOKED RICE

CRITICAL CONTROL POINT: The acidification of the cooked rice has been identified as the critical control point (CCP).

HAZARD CONTROLLED: Proper acidification of cooked rice inhibits the growth of spore-forming bacteria, including Bacillus cereus, which may survive the rice cooking process. The survival and outgrowth of illness-causing bacteria (pathogens) and the resulting production of toxins is a biological hazard.

CRITICAL LIMIT (CL): A pH value of acidified rice of less than 4.2 is required. A target pH of 4.1 or less is required when the recipe is validated by an outside laboratory.

MONITORING PROCEDURES:
What is being measured? Acidified rice

How is it being measured? The acidified rice is measured using a calibrated pH meter. (Refer to *Standard Operating Procedure for pH Measurement* for procedures to calibrate the pH meter and to measure a slurry sample of acidified rice.) The pH meter currently being used is an *Extech ExStik pH Meter, Model PH100*. If the pH meter is not working, the batch of rice shall be placed under refrigeration. The meter problem will be assessed to see if it can be resolved (i.e. battery replacement, probe cleaning). If the pH meter cannot be resolved in a reasonable time, the use of pH paper (Hydrion pH 2.8-4.6, .3 increments) will be used as a backup method until the meter is repaired or replaced. Instructions for use of the pH paper are included in the pH section of the HACCP plan.

NOTE: Acidified rice shall not be used until the pH testing is performed and the critical limit is met.

CORRECTIVE ACTIONS: HACCP is considered to be a preventive food safety system. When the critical limit is met, the risk to the consumer is minimized to an acceptable level. If the critical limit is not met: 1. Discard rice if not made within one hour.

2. If rice is made within the hour, cool immediately or add additional vinegar, re-mix and retest pH to ensure the critical limit is met.

To prevent recurrence of a critical limit deviation, verify that the correct amount of vinegar mixture is being added to one batch of cooked rice. Verify that the cooked rice batch size has not changed. Verify that the pH meter is being used properly and review pH buffer integrity, pH meter electrode integrity, and battery strength.

Continued Page 2

UMI SUSHI
474 MASSACHUSETTS AVE.
ARLINGTON, MA 02474

HACCP PLAN MASTER SHEET FOR THE ACIDIFICATION OF COOKED RICE
(continued)

VERIFICATION PROCEDURES

1. CALIBRATION OF pH METER: A properly working pH meter is required to provide an accurate pH measurement. To ensure accuracy, the pH meter shall be calibrated once per day prior to initial use by the sushi chef or a trained employee designated by a PIC. The calibration shall be documented by completing the first column of the pH log, which is designated for calibration. The date and initials of the person performing the calibration signifies completion of the calibration procedure.

2. RECORD REVIEW: To ensure that the records are complete and accurate and that the critical limit has been met, the records (pH log) are to be reviewed minimum of weekly or as needed by a PIC. This record review shall be documented by completing the last column of the pH log, which is designated for record review. The date and initials of the reviewer with a comment such as "OK" or "Acceptable" for the records reviewed signifies completion of the record review.

3. RECIPE VALIDATION: MA FCC No. RF 3-3 requires that the acidified rice recipe must be validated by a food laboratory to show that it results in the recipe has a target pH of 4.1 or less. Lab validation must be updated annually or when the recipe is modified. Additional validation may be required when the daily pH levels are consistently different than the laboratory validated pH measurement. These laboratory test results shall be maintained on file for one month.

4. HACCP REASSESSMENT: The HACCP plan must be reviewed a minimum of annually to ensure that the plan is accurate and is being executed properly. The HACCP cover page shall be signed and dated at least annually or after any modification to the plan. Modifications include but are not limited to: a change in recipe size, a change in the type and / or brand of vinegar used, a change to the vinegar mixture recipe, or change in the amount of vinegar mixture used per batch of cooked rice.

(revised 9-26-23)

UMI SUSHI, 474 MASSACHUSETTS AVE., ARLINGTON, MA 02474

HACCP PLAN MASTER SHEET (Table form)

Critical Control Point	***Hazard Controlled***	***Critical Limit(s)***	***Monitoring***	***Corrective Action***	***Records***	***Verification***
PRODUCTION OF SUSHI RICE (Acidification to exempt rice as a PHF using a validated recipe)	Growth of Pathogens and production of toxins (toxin production by spore-formers including *Bacillus cereus)*	pH value of finished sushi rice < 4.2 @ 25°C measured within 1 hour Initial recipe validated at a targeted pH ≤ 4.1.	**What** – sushi rice **How** - A calibrated pH meter as per ***Standard Operating Procedures for pH measurement*** **Frequency** – each batch **Who** – sushi chef	For rice made within 1 hour, if pH value is greater than 4.2, add more vinegar until a value below 4.2 is achieved - Record new value For rice made greater than one hour, discard rice. To prevent recurrence: Verify use of correct recipe. Verify proper use of pH meter, including buffer integrity Verify adherence to SOP for pH measurement.	pH log Corrective Action to be recorded on pH Log Records shall be maintained for a minimum of one month	1. Calibration of pH meter daily prior to use performed by sushi chef. 2. Record Review by PIC performed weekly. 3. pH of rice tested by a food laboratory annually or when daily pH levels are consistently different than the laboratory validated pH measurement. 4. HACCP plan reviewed a minimum of annually or as needed by PIC (Signed and dated by PIC upon review)

*Refer to **HACCP PLAN MASTER SHEET FOR THE ACIDIFICATION OF COOKED RICE** master sheets for more information.
(implemented 9-26-23)

STANDARD OPERATING PROCEDURE FOR pH MEASUREMENT

UMI SUSHI, 474 MASSACHUSETTS AVE., ARLINGTON, MA 02474

(Information based upon the use of Extech ExStik pH Meter, Model PH100)

PART 1 - CALIBRATION PROCEDURE (one point calibration)

1. Remove cap from probe tip and turn on the meter. Keep cap readily available for subsequent use. Sponge in cap should be moistened with pH 4.0 buffer solution.

2. Place the electrode into a buffer solution (pH buffer 4.0 is suggested for sushi rice). Momentarily press the CAL key.

3. The ExStik automatically recognizes the buffer solution and calibrates itself to the value.

4. During calibration, the pH reading flashes on the main display.

5. When the calibration is complete, the ExStik automatically displays 'END' and returns to normal operation mode.

6. The appropriate circled indicator 4, 7, or 10 will appear on the LCD when a calibration has been completed. The calibration data is stored until a new calibration is performed.

NOTE: Two point calibration may be performed as per manufacturer instructions.

BUFFER NOTE: Make sure buffer has not passed expiration date.
Keep the buffer covered and properly stored when not in use.
Maintain buffer at room temperature. Keep away from bright light.
Do not immerse probe into main container of buffer. Sub-sample buffer.
Do not return sub-sample (used) buffer into main container.

PART 2 - pH MEASUREMENT OF SAMPLE

1. Place 2 tablespoons of finished sushi rice (as per formulation) into a clean container and cool to room temperature. Proper rice temperature is critical to the pH measurement.

2. Add 1 – 2 teaspoons of room temperature tap* water.

3. Mash the rice and water mixture with a clean spoon until a slurry is created.

4. Using a calibrated pH meter (see above procedure), measure the sample pH by placing the electrode surface into the slurry solution.

5. Wait until the reading stabilizes. This is the equilibrium pH. Record this value on the pH log. (NOTE: The complete record should include the date, time, pH value and initials of the person calibrating or measuring the pH).

6. Rinse the probe in tap water and blot dry with a clean, dry cloth or paper towel.

7. Turn off the meter and replace the cap on the probe tip. Store properly.

NOTE: Refer to Manufacturer's instruction for troubleshooting, cleaning of sensor, and replacing the batteries. *Tap water is acceptable for use per manufacturer instructions.

STANDARD OPERATING PROCEDURE FOR pH MEASUREMENT

UMI SUSHI
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ARLINGTON, MA 02474

This procedure for pH measurement has been included in the HACCP plan as back up monitoring method when the pH meter is not working.

PART - pH MEASUREMENT OF SAMPLE using pH test paper

Brand: pHydrion Microfine 2.8 to 4.6 (Micro Essential Laboratory, Brooklyn, NY)
Scale: 0.3 increments

1. Measure the acidity (pH) of your sushi rice within one hour after acidification (mixing the cooked rice and vinegar mixture).

2. Make a rice slurry by mixing 20 ml of distilled water with 100 grams of cooked rice. Stir the slurry.

3. Wearing a disposable dry glove, tear off a strip of test paper, approximately 1 inch long.

4. Angle the slurry container to pool the slurry liquid. Dip the test strip into the liquid for a minimum of 10 seconds or until color stabilizes.

5. Compare the color of the test strip to color chart.

6. Record the pH result on the pH log. Mark the result with a P if pH test paper is used. (Example: 4.0P)

NOTE: Make sure to store the test paper in its original packaging when not in use. Keep test paper dry.

Revised 9-26-23

SAMPLE LOG

UMI SUSHI
474 MASSACHUSETTS AVE., ARLINGTON, MA 02474

pH Log / Calibration Log

The pH meter shall be calibrated according to established procedures and at a frequency established in the HACCP Master Plan. Follow the ***Standard Operating Procedure for pH Measurement***

MONTH / YEAR: October 2023

Initials for the performance of pH calibration DAY / TIME	DAY	TIME	pH of Sushi Rice	Corrective Action (if required)	Initials of person taking pH	PIC Weekly Record Review (Verification) Date / Initials
3/10:30 AM						
	3	10:50 AM	4.1	—	DX	
	3	6:00 PM	4.0	—	DX	OK
4/10:50 AM						
	4	11:00 AM	4.7	Added 2 cups Vinegar mix		4/QC
			5.9		DX	
	4	6:30 PM	4.2	—	DX	

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pH Log / Calibration Log

The pH meter shall be calibrated according to established procedures and at a frequency established in the HACCP Master Plan. Follow the ***Standard Operating Procedure for pH Measurement***

MONTH / YEAR: ________________

Initials for the performance of pH calibration DAY / TIME	**DAY**	**TIME**	**pH of Sushi Rice**	**Corrective Action (if required)**	**Initials of person taking pH**	**PIC Weekly Record Review (Verification) Date / Initials**

UMI SUSHI
474 MASSACHUSETTS AVE.
ARLINGTON, MA 02474

SUMMARY OF EMPLOYEE TRAINING ELEMENTS FOR THE ACIDIFICATION OF COOKED RICE

1. All employees involved in the production of sushi rice shall be trained in proper personal hygiene including:
    - proper hand-washing (procedures and frequency)
    - proper hair restraints, clothing (uniform and/or use of apron)
    - removal of jewelry during production
    - proper use of gloves and no bare hand contact of ready-to-eat products

2. All employees involved in the production of sushi rice shall be informed of their responsibility to report to the PIC when they are experiencing symptoms such as nausea, vomiting, diarrhea, fever, sores, or any other symptoms that may affect the safety of food.

3. All employees involved in the production of sushi rice shall be trained in the proper use / handling of applicable food contact surfaces including:
    - proper cleaning and sanitizing procedures of equipment, utensils, and storage areas
    - proper storage procedures of equipment / ingredients
    - proper handling procedures of equipment / ingredients
    - proper procedures for preventing cross-contamination
    - proper use and storage of wiping cloths
    - Follow intstructions as set forth in ***Guidelines for the Safe Preparation of Sushi***

4. All employees involved in the production of sushi rice shall be trained on the elements of the ***HACCP Plan*** including:
    - proper cooking procedures of established recipe
    - proper formulation of vinegar mixture
    - proper acidification of cooked rice with vinegar mixture via addition of correct amount and distribution of the mixture
    - proper sub-sampling procedures / preparation of sushi rice for pH measurement
    - proper storage and use of sushi rice
    - proper shelf-life of sushi rice

5. All employees involved in the production of sushi rice shall be trained on the ***Standard Operating Procedure for pH Measurement*** including:
    - proper calibration procedures for pH meter
    - proper pH measurement of sample by pH meter (& pH paper as a back up method)
    - proper handling / storage procedures of pH meter, pH buffer solution & pH paper
    - current HACCP critical limits established in the plan
    - current HACCP monitoring frequency established in the plan
    - proper HACCP corrective actions when a deviation for a critical limit occurs
    - proper HACCP verification procedures / frequency
    - proper retention of records for a minimum of one month

6. In addition refer to the U.S. FDA Food Code, local regulations or in house training, as applicable.

UMI SUSHI
474 MASSACHUSETTS AVE.
ARLINGTON, MA 02474

EMPLOYEE TRAINING LOG

The employees listed below have been properly trained in all procedures required for the production of sushi rice as per the
SUMMARY OF EMPLOYEE TRAINING ELEMENTS FOR THE ACIDIFICATION OF COOKED RICE

EMPLOYEES NAME	*EMPLOYEE SIGNATURE*	*TRAINING DATE*
QIAO CHEN		10/03/23
DIDI DAI	DDX	10/03/23

This sheet must be signed and dated by the employee upon completion of training.
(9-26-23).

Foods Research
LABORATORIES, INC.
130 NEWMARKET SQUARE - BOSTON, MA 02118
(617) 442-3322
(617) 427-3322
FAX (617) 442-2013

Report Date: September 19, 2023
Lab Code: 23272-17
Date Submitted: 09-29-23
Next due date: 09-29-24

Umi Sushi
474 Massachusetts Ave.
Arlington, MA 02474

SUBJECT: Equilibrium pH Analysis of Sushi Rice (white)*
*Using Acidification to Make Cooked Rice a Non-Potentially Hazardous Food
HACCP validation / verification of established recipe

RESULTS

pH (@ 25°C):	3.96

METHODS: 21CFR114.90
A.O.A.C., 981.12, 21st edition, 2019.

Respectfully submitted,

Andrea J. Fontaine
Laboratory Director

Over 50 Years--Dedicated to Quality and Service

UMI SUSHI
474 MASSACHUSETTS AVE.
ARLINGTON, MA 02474

SUPPLEMENT (NOT PART OF HACCP PLAN)

GUIDELINES FOR THE SAFE PREPARATION OF SUSHI

1. The HACCP Plan for the production of Sushi Rice shall be followed. (see HACCP plan including Training Elements for the Acidification of Cooked Rice). Required records shall be retained for a minimum of one month.

2. All food shall be obtained from an identifiable, approved source. All seafood shall come from a source that operates under a HACCP plan. Produce will be washed before preparation.

3. Documentation from fish supplier shall be on file regarding proper freezing of parasitic species of fish. FDA requires that fish be frozen at –4°C for 7 days or at –35°C until solid and stored at -31°F for 15 hours or -4°F for 24 hours in order to ensure parasitic destruction.

4. Proper temperature control of fish and TCS food ingredients during receipt and storage shall be maintained. All TCS foods shall be received at or below 41°F. Refrigeration units shall operate to ensure food can be maintained at or below 41°F. Frozen products shall be thawed under refrigeration at or below 41°F.

5. All sushi and related ingredients shall be properly handled as per the "No bare hand contact with ready-to-eat foods" policy established in the Food Code. Sushi chefs shall employ the use of gloves.

6. Separate bamboo mats will be used for raw versus ready-to-eat products. The mats will be covered with plastic wrap. Wrap will be changed at a maximum of every 4 hours.

7. Separate knives will be used for raw versus ready-to-eat products. Knives will be cleaned and sanitized at a maximum of every 4 hours.

8. Each ingredient should be kept in a separate container and held at proper temperatures. Additionally, ensure that all ingredients and utensils are properly stored in designated locations and protected during storage.

9. Wiping cloths will be handled in a sanitary manner.

10. Consumer Advisory statements required as per the Food Code 3-603.11 shall be properly posted to advise the consumer of increased risk of foodborne illness due to the consumption of raw fish.

11. A knowledgeable PIC (Person-in-Charge) shall be present during all hours of operation.

REVISED: 9-26-23

Town of Arlington
Department of Health and Human Services
Office of the Board of Health
27 Maple Street
Arlington, MA 02476

Tel: (781) 316-3170
Fax: (781) 316-3175

Proposed 2024 Board of Health Meeting Schedule:

- January 22, 2024
- March 6, 2024
- April 10, 2024
- May 22, 2024
- July 17, 2024
- September 11, 2024
- October 23, 2024
- December 11, 2024

Time: 3:00 PM

Location: TBD